

MARCH

DECEMBER 31, 2021

NINE COURSE EXPLORATION TASTING MENU

HAPPY NEW YEAR!

LOUNGE SNACKS

Foie Gras Alfajor | Tortilla de Angulas | Buñuelo y Caviar | Boquerones y Tabaco

CRUDO DE CIGALA

Ajo Blanco, Piñon de Oro, Golden Osetra

ALMODROTE

Grilled Brassicas, Honeynut Squash, Pimentino Cheese

PUCHERO GADITANO

Hakurei Turnips, Jamón Ibérico, Black Truffle

SETAS CONFITADAS

Glazed Eggplant, Pine Oil, White Truffle

LANGOSTA Y ERIZO DE MAR

Mandarin Orange, Fennel, Pimentón

SECRETO IBÉRICO

Morcilla Paté, Black Currant, Foie Gras

FILETE DE COSTILLA

Wagyu, Calasparra Rice, Whey Leeks

QUESO Y MEMBRILLO

Texas Whey Blue, Quince Sorbet, Fruit and Nut Dentil

NARANJA Y AZAFRAN

Candied Almonds, Vanilla Chantilly, Mandarin Supremes

MARCH MIGNARDISES

Selection of Sweet Treats Inspired by Andalucía & Murcia

With gratitude,

CHEF PARTNER
Felipe Riccio

CHEFS
Christian Hernandez
Matt Hamilton

PASTRY CHEF
Shawn Garole

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